

2019-2020 Dinner Buffet Menu



All Buffet Selections Include: Iced Water, Iced Tea, Orange Rolls, Yeast Rolls, Butter, and Coffee

Passed

Options

FRIED OYSTERS

served in a spoon with remoulade sauce \$4 per piece

SEARED AHI TUNA

with seaweed salad, siracha aioli, won ton crisp served in an asian spoon \$5 per piece

GRILLED PEACH AND GOAT CHEESE CROSTINI

with prosciutto and micro greens \$4 per piece

FRIED GREEN TOMATO

served in a spoon with shrimp - black eye pea relish and remoulade \$4 per piece

PETIT CRAB CAKE

served with remoulade and local greens \$5 per piece

MONTE CRISTO

traditional pan-fried ham and cheese and lingonberry compote sandwich \$4 per piece

BLACK AND BLUE CROSTINI

blackened flat iron steak, blue cheese fondue, and red onion confit \$4 per piece

VEAL PARMESAN MEATBALLS

tomato sauce and fresh mozzarella on a crostini \$4 per piece

TOMATO BRUSCHETTA

crisp french bread and goat cheese mousse \$4 per piece

SHRIMP AND GRIT CAKE

with spicy tomato jam \$4 per piece

CHICKEN SALAD FILO CUP

house-made with grapes, pecans, red onion and black pepper \$4 per piece

MUSHROOM TARTS

tart shell with wild mushrooms \$4 per piece

PIMENTO CHEESE & BACON JAM CROSTINI

southern style pimento cheese, house-made bacon jam, crisp crostini \$4 per piece

All menu items will incur a 20% service charge and a 10% state tax

Buffet

Option #1: \$40 per person

your selection of (1) salad, (2) starches, (2) vegetables, (1) poultry entree, (1) beef entrée and (2) desserts

Option #2: \$48 per person

your selection of (2) salads, (2) starches, (2) vegetables, (1) poultry entrée or seafood entree, (1) beef entrée and (3) desserts

Option #3: \$55 per person

your selection of (3) salads, (2) starches, (2) vegetables, (1) poultry entree, (1) beef entrée, (1) seafood entrée and (3) desserts

**For custom buffet options, please consult with your Event Coordinator.
All buffet options are for groups of 30 or more guests.**

Salad

Options

All salads are to be presented as part of the buffet with all dressings on the side unless otherwise requested

FRUIT SALAD with poppy seed dressing

TRADITIONAL CAESAR SALAD

croutons, tomatoes and shredded parmesan cheese

BABY LETTUCES SALAD

candied pecans, dried cranberries, goat cheese and balsamic vinaigrette

FRESH SPINACH SALAD

chopped egg, tomato wedges, crisp bacon, red onion and cider-bacon vinaigrette

STRAWBERRY SALAD

mixed greens with sliced strawberries, toasted almonds and goat cheese served with strawberry vinaigrette

GARDEN SALAD

blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese and croutons served with ranch and balsamic dressing

ICEBERG WEDGE SALAD

apple smoked bacon, tomatoes, bleu cheese crumbles and chives served with house made ranch

BIBB SALAD

bibb lettuces, manchego cheese curls, sunflower seeds, pickled red onion, tomato aioli dressing

CAPRESE SALAD

fresh mozzarella cheese, tomatoes, fresh basil topped with balsalmic drizzle

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Chicken

Entrees

MUSHROOM AND GRUYERE CHICKEN with red pepper cream

CHICKEN SALTIMBOCCA prosciutto , sage, swiss cheese, and caper vin blanc

HAND BREADED CHICKEN TENDERS served with honey mustard

CHICKEN PICCATA topped with lemon caper butter sauce

SOUTHERN FRIED CHICKEN *(Includes both white and dark meat)*

CHICKEN CORDON BLEU with veloute sauce

HERB-GRILLED AIRLINE CHICKEN topped with lemon butter sauce

HONEY PECAN FRIED CHICKEN pecan breaded and topped with fresh honey and toasted pecans

All dinner chicken entrees are (8) oz. airline chicken breasts

Seafood

Entrees

GRILLED SCOTTISH SALMON topped with lemon butter sauce

SHRIMP AND GRITS low country style tasso ham fumé with stone ground grits and assorted toppings of tomatoes, scallions, bacon, cheddar and parmesan cheese

CRAB CAKES with remoulade sauce

CRABMEAT AU GRATIN creamy crabmeat topped with cheese and breadcrumbs

SHRIMP FLORENTINE fresh shrimp, red bell peppers, and spinach tossed in a garlic cream sauce

PECAN CRUSTED TROUT lightly breaded, pan seared , and a butter sauce

SHRIMP SCAMPI fresh shrimp with parsley, garlic, tossed in a white wine butter sauce

Beef/Pork

Entrees

BRAISED BONELESS SHORT RIBS served in a reduction jus

HAMBURGER STEAK sautéed mushrooms, onions, and brown gravy

POT ROAST with au jus

SLICED STRIP LOIN topped with a mushroom jus

SMOKED BEEF BRISKET topped with BBQ Sauce

COUNTRY FRIED STEAK with a creamy country gravy

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Enhancement Options

CARVED PRIME RIB with au jus
+\$8 per person

CARVED LEG OF LAMB with mint jelly
+\$9 per person

BONELESS CARVED BREAST OF TURKEY served with sweet mustard
+\$6 per person

CARVED BEEF TENDERLOIN with horseradish cream and mustard
+\$11 per person

CARVED PORK LOIN with carmelized barbeque onion demi glace
+\$8 per person

Vegetable Options

Grilled Jumbo Asparagus with fried onions	Southern Green Beans
French Green Beans with roasted red peppers	Squash Casserole
Broiled Tomato with parmesan cheese	Broccoli
Corn Obrien	Succotash
Roasted Baby Carrots	Collard Greens
Vegetable Medley	Fried Okra

Starch Options

Sweet Potato Soufflé	Rice Pilaf
Mashed Potatoes	Hash Brown Casserole
Roasted Red Potatoes	Sweet Potato Gratin
Potato Gratin	White Truffle Mashed Potatoes
Stone Ground Cheese Grits	Mashed Sweet Potatoes
Parmesan Risotto	Creamy Polenta

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Dessert

Options

APPLE CINNAMON COBBLER with granny smith apples, cream cheese dough, and bourbon sauce

PEACH COBBLER with cream cheese dough and bourbon caramel sauce

CHOCOLATE HAZELNUT CHEESECAKE with oreo crust, covered in mocha ganache, and topped with candied hazelnuts

RED VELVET CAKE with cream cheese icing

TIRAMISU sponge cake layers, espresso simple syrup, creamy mascarpone cream, and cocoa powder

SOUTHERN CARAMEL CAKE with 3 layers of pound cake and caramel icing

PECAN PIE CHEESECAKE creamy cheesecake topped with pecan pie

LEMON ICE BOX PIE with lemon custard and chantilly cream

SWEET POTATO PIE with torched marshmallows and honey glazed pecans

MISSISSIPPI MUD S'MORES FUDGE COBBLER graham cracker crust, hershey chocolate and torched marshmallows

TRADITIONAL BREAD PUDDING with chantilly, caramel sauce, and maraschino cherries